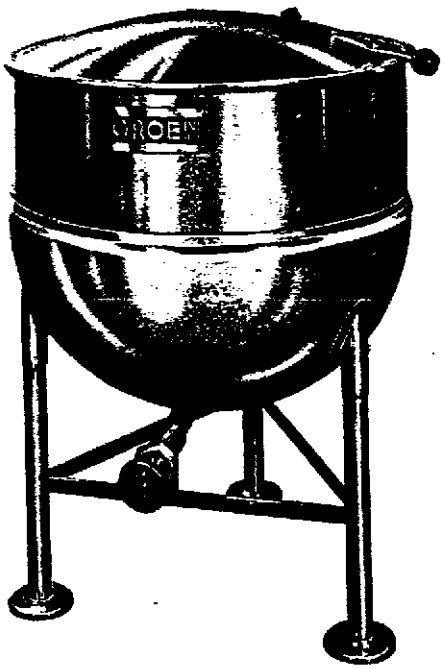
T6161-AE-FSE-010

MANUAL 110

GROEN DIVISION DOVER CORPORATION

1900 PRATT BOULEVARD, ELK GROVE VILLAGE, ILLINOIS 60007
TEL: (312) 439-2400 TELEX NO. 28-7413

OPERATOR MANUAL
PT-F-FT-G-GT-GPT-N Model Kettles



SINCE 1907 GROEN

Revised 5/79

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T6161-AE-FSE-010

OPERATOR MANUAL
PT-F-FT-G-GT-GPT-N MODEL KETTLES
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SECTION I

A- OPERATING INSTRUCTIONS

1. To operate kettle, open valve in steam inlet line and condensate return line.
   a. The product temperature can be controlled by the amount the steam inlet valve is opened. The more the valve is opened, the faster the product will heat.
2. Once a week check operation of the safety valve by lifting or raising the lever until steam is discharged from the valve. Allow handle to snap down sharply to seat valve.

   CAUTION: DO NOT EXPOSE HANDS TO ESCAPING STEAM.
3. Working pressure stamped on the kettle indicates the pressure for which the kettle was designed. The kettle may be operated efficiently, using steam pressures from approximately 5 PSI up to the working pressure stamped on the unit. Normal maximum working pressure is 25 PSI unless kettle was specially order for higher pressure operation.

B - GENERAL CLEANING INSTRUCTIONS

Suggested Tools:
Cleaner, such as Klenzade HC6 or comparable product.
One (1) each - long and short handled gong brush.
Brush suitable for outlet-port valve.
Liquid chlorine disinfectant.
Suitable disinfecting spraying or fogging equipment.

IMPORTANT:
1. Clean as soon as possible after cooking.
2. Measure all cleaning disinfecting material EVERY TIME you clean.

PROCEDURE:
1. Flush kettle thoroughly with luke warm water and drain to remove all loose soil. A hose may be used BUT AVOID SPRAYING ELECTRIC MOTORS, GEAR BOXES, ETC.
2. Close drain and prepare cleaning compound to manufacturers recommended strength.
   a. For average soil: Brush and clean all parts soiled by food, checking underside of covers, baffles, scraper blades, fittings, etc.

   NOTE: If unit is equipped with Tangent Draw-Off, disassemble before cleaning and use brush to clean draw off tube. Be sure to clean each draw-off assembly separately and carefully, as the parts are not interchangeable.
3. Clean the outside of the unit thoroughly using the solution from the kettle and rinse carefully.
4. As solution is draining, remove and brush inside and outside of draw-off valve thoroughly. USE OF A BRUSH IS RECOMMENDED.
5. Flush entire unit with water and dry. NOTE: AVAOID SPRAYING ELECTRICAL MOTORS, GEAR BOXES, ANY ELECTRICAL CONNECTIONS, ETC.

ADDITIONAL PROCEDURES No. 6 & No.7 MAY BE UTILIZED IF REQUIRED

6. Rinse outlet-port with 200 p.p.m. solution of liquid hypochlorite sanitizing agent and drain. Reassemble, then with covers closed, spray or fog mixers, baffles and kettle inner surface. (This step may prevent development of undersirable odors and off flavors.) Keep cover(s) closed until ready for use.
7. Best sanitation practice recommends sanitation of each piece of equipment prior to use by flushing thoroughly with a 200 p.p.m. solution of the above sanitizing agent.

STEP No. 8 (below) WILL KEEP EQUIPMENT BRIGHT, SHINY AND MAKE CLEANING MUCH FASTER AND EASIER!

8. To reduce water spotting caused by mineral deposits or film due to hard water and certain food residues, the following procedure should be performed regularly as required.
   a. Kettle must be clean. Using a deliming agent (such as Klenzade Ster-Kleen) and following the manufacturers suggested solution strength, thoroughly brush and clean inside and outside of unit. Drain, rinse well, proceed with Step No. 7 if required.

IMPORTANT: Never use steel wool, metal sponges, or harsh scouring powders. They may scratch the equipment surface and make the cleaning job increasingly difficult, as well as ruin the general appearance. These minute scratches can provide a home for bacteria, which, although invisible to the naked eye can collect and develop rapidly, causing contamination of food.

If especially difficult cleaning problems persist, contact your cleaning product representative for assistance. He has a trained technical staff with complete laboratory facilities to serve you.

NOTE: The above are general cleaning instructions only.
Some kettles are not equipped with draw-off valves.

SECTION II

A- MAINTENANCE

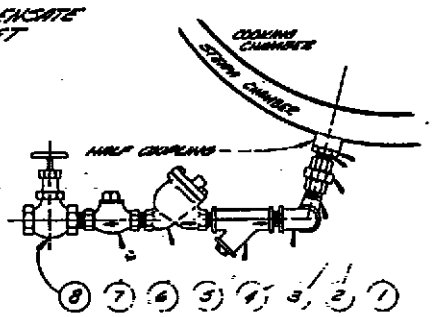
a. TROUBLE SHOOTING CHECK LIST

If kettle does not heat:

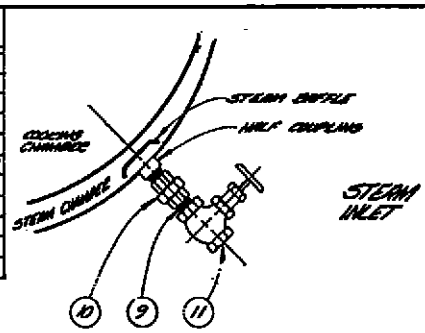
1. Check operation of boiler -
   a. Adequate steam pressure (5 - 25 PSI).
2. Steam supply line:
   a. Turned on -
   b. Blocked -
3. Steam inlet valve open.
4. Condensate return valve open.
5. Steam trap operative or inoperative.
6. Condensate return line to boiler open.

NOTE: Defective components should be service or replaced.

Refer to Plate B-7029 for steam trap assembly.



ITEM NO.	DESCRIPTION
	BUSHING
2	CLOSE NIPPLE
3	FEMALE UNION
4	STREET ELBOW
5	"Y" STRAINER
6	THERMOSTATIC STEAM TRAP
7	SWING CHECK VALVE
8	GATE - VALVE
9	CLOSE NIPPLE
10	FEMALE UNION
11	GLOBE VALVE



SEE ALSO
B 7031
B 7030
F 7028

FLANGEDMAN INLET SIZE	FLANGEDMAN OUTLET SIZE	USED ON	B/M NO. STANDARD FINISH	B/M NO. ROUGH CAD. PLT.	B/M NO. POL. CAD. PLT.
1/2" I.P.S.	1/2" I.P.S.	FT-10, 20 & 30 PT-10, 20 & 30	7029-1	7029-2	7029-3
3/4" I.P.S.	1/2" I.P.S.	FT-40 & 60 PT-40 & 60 GT-30 & 25 GPT-30 & 25	7029-4	7029-5	7029-6
1 I.P.S.	3/4" I.P.S.	FT-80 & 100 PT-80 & 100 GT-40, 50, 60, 80 & 100 GPT-40, 50, 60, 80 & 100	7029-7	7029-8	7029-9

MARK	REVISIONS	DATE	WORKING PRESSURE P.S.I.	MATERIAL—	FINISH—	DRAWN PWH	GROEN MFG. CO. ELK GROVE VILLAGE, ILLINOIS, U.S.A.
			ELECTRICAL CHARACTERISTICS VOLTS PHASE CYCLE AMPS KW REV. SPEED	SEE B/M	SEE B/M	CHECKED	
						SCALE NONE	STANDARD PIPING WITH THERMOSTATIC STEAM-TRAP—STATIONARY KETTLES
						DATE 8/2/66	
						B/M No. SEE TABLE	
						USED ON	PART No. B-7029
							SHEET OF

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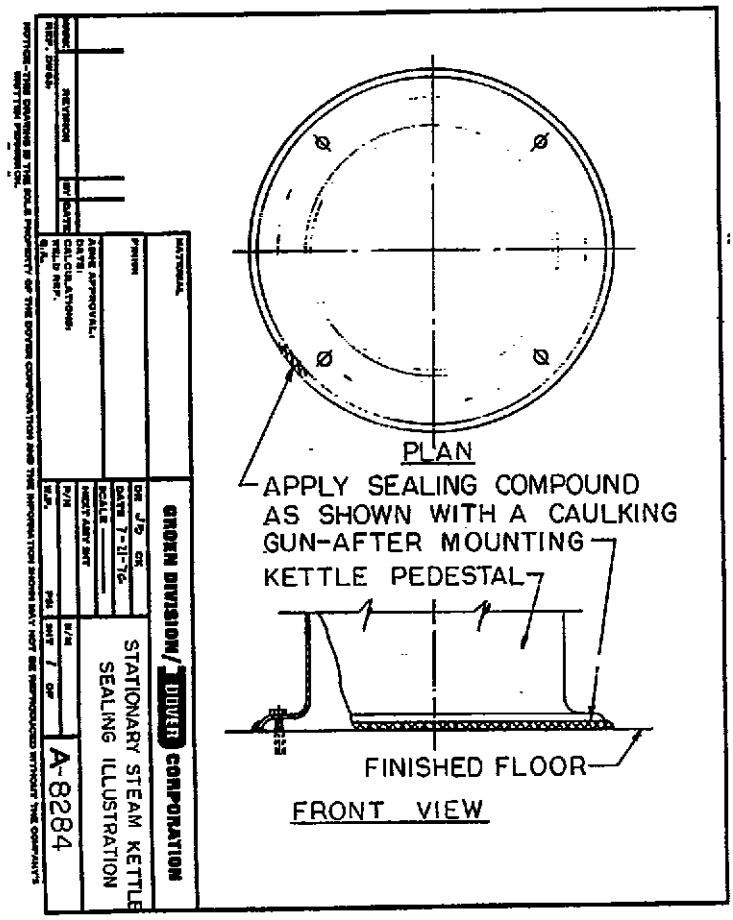
PLATE I

SECTION III

A - INSTALLATION

1. Unit must be installed on a level surface with pedestal or legs anchored securely to the floor.
2. Connect steam supply line to steam inlet fitting. For best operations of the unit, the steam supply line should be the full size of the steam inlet fitting. A steam control valve must be installed in the steam inlet line near the kettle.
3. Connect kettle condensate return line to boiler return line. A suitable steam trap, strainer, check valve, and gate shut off valve should be installed in the condensate return line near the kettle.
4. The safety valve is preset to relieve pressure exceeding the limit stamped on the kettle. Do not plug or close the safety valve outlet.
5. If the steam supply pressure is greater than the working pressure stamped on the kettle, it is REQUIRED that a pressure reducing valve be installed in the steam supply line near the kettle.
6. Silastic or equivalent sealing compound should be used to fill in all cracks and crevises around the floor and flange joint.
7. A continuous bead of sealant should be applied around the mounting surface, as shown in the diagram A-8284 sheet 1. All cracks are to be filled, and all excess sealant is to be wiped away. The sealing compound should be silastic or equivalent.



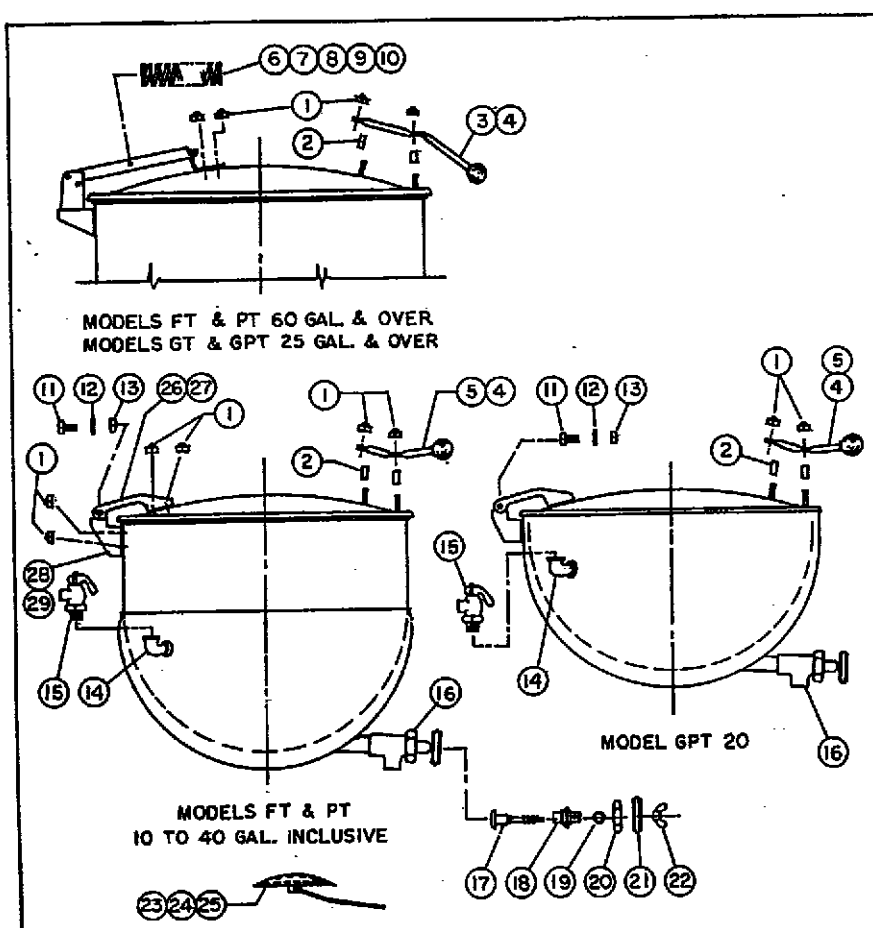
PARTS LIST

To order replacement parts write or telephone:

Parts/Service Department
GROEN Division/Dover Corp.
1900 Pratt Blvd.
Elk Grove Village, IL. 60007
Telephone: 312—439-2400

The following information is required:

Model — NB Number
Description of Part
Part Number
Quantity



ITEM NO.	PART NO.	DESCRIPTION
1	5471	¼"-20N.C. CAP NUT
2	12733	SPACER
3	13720	HANDLE (COVERS WITH ACTUATOR)
4	12691	KNOB (FRICTION)
5	13717	HANDLE (COVERS WITH TWO PIECE HINGE)
6	12303	SPRING (28" & 30" COVERS)
7	12413	SPRING (32" TO 36" COVERS)
8	12533	SPRING (38" TO 42" COVERS)
9	12565	SPRING (44" TO 48" COVERS)
10	12566	SPRING (50" COVERS)
11	2212	½"-20N.F. X 1" LG. HEX. HD. CAPSCR.
12	2213	½" BRASS WASHER
13	2218	½"-20N.F. JAM NUT
14	10668	¾"-LPS. STREET ELBOW
15	11004	25#-¾" SAFETY VALVE
16	9000	1½" DRAW-OFF VALVE COMPLETE
17	9027	VALVE STEM
18	9024	VALVE BONNET
19	9034	RUBBER "O" RING
20	8911	SANITARY HEX. NUT #13H
21	9029	VALVE HANDLE
22	9028	WING NUT #10-24 TH'D.
23	9007	REMOVABLE STRAINER 9" DIA. ¼" HOLES
24	9040	REMOVABLE STRAINER 9" DIA. ⅛" HOLES
25	9057	REMOVABLE STRAINER 9" DIA. NO HOLES
27	2293	L.H. COVER HINGE
28	12877	R.H. HINGE HALF
29	12878	L.H. HINGE HALF

REVISIONS
MICROFILMED 1970
A 13720 was 12617

GROEN DIVISION DOVER CORPORATION
1900 PRATT BOULEVARD, ELK GROVE VILLAGE, ILLINOIS 60007

GT-GPT-FT & PT MODELS
DRAWN: E. RABUN
DATE:
C-7321

HAVE YOU FORGOTTEN SOMETHING?

Did you know these custom accessories are available to new or existing kettles? They may be purchased through your local food service equipment dealer, (or direct to Groen where food service dealer is not available). Why not place your order NOW !

Brush Kit - Kettle brush, drain valve brush and paddle (sold as complete set only) No. 3524

Strainer Hook - For kettles fitted with Tangent Draw-Off.

20 gallon No. 4015
40 gallon No. 4027
60 gallon No. 4028
80 gallon No. 3999

COVERS

Model	Part Number
D-10	No. 2255
D-20	No. 1134
D-30	No. 1135
D-40	No. 1136
D-60	No. 1116
D-80	No. 1112

Model	Part Number
TDA-10, TDC-10	No. 1107
TDB/6, TDA-20, TDC-20	No. 1108
TDB/4, TDB/7-20	No. 1566
TDB/4-40, TDB/7-40	No. 13496
TD/FPC	No. 13927
TD/2-40	No. 1109

MEASURING STICK - Shallow Kettles Only
GT, GPT, GN

40 gallon	No. 5747
60 gallon	No. 5748
80 gallon	No. 5749
100 gallon	No. 5750

MEASURING STICKS - Deep Kettles Only
D, PT, FT, AH, HH, EE, AE/1, DEE, CEE

10 gallon	No. 5740
20 gallon	No. 5741
30 gallon	No. 5742
40 gallon	No. 5743
60 gallon	No. 5744
80 gallon	No. 5745
100 gallon	No. 5746

TRI BC (Three Basket Cooking System)
for
PT, FT, D, AH, HH, EE, AE/1, DEE, CEE

20 gallon	No. 1159
30 gallon	No. 1160
40 gallon	No. 1161
60 gallon	No. 1162
80 gallon	No. 1167

BASKET INSERTS (Individual)

Model	Part Number
TDA-10, TDC-10 (10")	No. 1110
TDB/5-8-10, TDB/6-10, TDA-20, TDC-20 (12")	No. 1120
TDB/4-20, TDB/7-20 (14")	No. 1607
TDB/4-40, TDB/7-40 (16")	No. 1121

NYLON BAGS for TRI BC Inserts (one size fits all baskets) No. 12300

Please specify quantity, part number(s), model and gallon capacity when placing your order.

Equipment Record

ITEM	MANUFACTURER	MODEL NO.	SERIAL NO.	DEALER	DATE INST.	SERVICE AGENCY	REMARKS

GUARANTEE

The GROEN equipment covered by this guarantee has been skillfully manufactured, carefully inspected to meet rigid standards of excellence, and is guaranteed free from defect in material or workmanship during the shorter of the one (1) year period from date of installation or the fifteen (15) month period from date of shipment from our factory, as described below.

I We will repair or replace at our expense (which includes parts and labor and reasonable transportation charges), component parts, such as draw-off valves, safety valves, steam pipes, water pipes and valves, agitator components, gas and electric components (such as thermostats), when found to be defective during the shorter of the ninety (90) day period from date of installation or the six (6) month period from date of shipment from our factory.

II Component parts found to be defective during the nine (9) months after the period covered in I above, will be replaced by us without charge for the parts themselves, but transportation and labor costs will be for the account of the user.

III This guarantee does not cover repairs not made in our factory unless specifically authorized in writing by us. It also does not cover normal maintenance, such as periodic lubrication, simple adjustments and replacement of valve seats or packings.

IV The company will not be responsible or liable for any damage resulting from improper storage or handling prior to placing the apparatus in service, loss from damage due to shipping or faulty installation. Damage due to abuse or carelessness of operation, is not covered by this guarantee, and is the full responsibility of the owner-user.

V WE MAKE NO WARRANTY OF MERCHANTABILITY AND NO WARRANTY THAT OUR PRODUCTS SHALL BE FIT FOR ANY PARTICULAR PURPOSE, nor are there any warranties, express or implied, by operation of law or otherwise, other than those set forth herein. We shall in no event be liable for any consequential, special or contingent damages for breach of warranty.

VI. GROEN equipment is for commercial use only, and if used as a consumer product, it is sold as is and without any written warranty.

EXTENDED FULL WARRANTY

Warranty coverage of all parts and labor, during the shorter of the twelve (12) month period from date of installation or the fifteen (15) month period from date of shipment from our factory, is available for 2% of purchase price. Minimum $30.00 per item.

GROEN DIVISION DOVER CORPORATION

1900 PRATT BOULEVARD, ELK GROVE VILLAGE, ILLINOIS 60007
TEL: (312) 439-2400 TELEX NO. 28-7413

SINCE 1907 GROEN ®

Model No._____ Date of Installation

Serial No._____ _____

IMPORTANT

If you would like to receive a copy of our recipe book COOKING-THE MODERN WAY for steam jacketed cookery, please send us your name, title, complete address including name of installation along with the Model and Serial number of unit to the following address:

Cooking the Modern Way I
GROEN Division/Dover Corporation
1900 Pratt Boulevard
Elk Grove Village, Illinois 60007

(Insert Classif. of TMDER Here and At Bottom of Page) **CLASSIFICATION:**

NAVSEA (USER) TECHNICAL MANUAL DEFICIENCY/EVALUATION REPORT (TMDER)
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8. GENERAL COMMENTS

9. RECOMMENDED CHANGES TO PUBLICATION

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10. ORIGINATOR AND WORK CENTER (PRINT)	11. ORIGINATOR'S RANK, RATE OR GRADE, AND TITLE	12. DATE SIGNED
13. SIGNATURE OF WORK CENTER HEAD	14. SIGNATURE OF DEPARTMENT OFFICER	15. AUTOVON/COMM. NO.

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Penalty for Private Use $300

COMMANDING OFFICER
NAVAL SHIP WEAPON SYSTEMS ENGINEERING STATION
NAVAL SEA DATA SUPPORT ACTIVITY (Code 5H00)
PORT HUENEME, CA 93043-5007

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NAVSEA 3086/10 (Rev. 6-85) (BACK)

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12. SHIP OR ACTIVITY Name and Address (include UIC/CAGE/HULL)	13. Phone Numbers:
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